



Sunday Brunch 9AM - 2PM

We use only the best farm fresh extra large eggs, hickory smoke house bacon, country style sausage links and maple syrup from our friends at Anderson Farms in Cumberland, WI. We appreciate your understanding avoiding substitutions.

Eye Openers

BLAZING BLOODY MARY / 12

Trummies jalepeno habanero vodka, house made bloody mary mix, olives, pickles + smoked gouda cheese

BRUNCH PUNCH / 12

Bacardi rum, Don Q pineapple rum, lime juice, pineapple juice + orange bitters

NUTS AND BERRIES / 12

Frangelico, raspberry liqueur, half and half + spiced walnut

MORNING MULE / 12

Tito's vodka, orange juice, pineapple juice, lime juice + ginger beer

BRUNCH BUBBLES

sweet fruit sparkling wine + fresh orange juice
strawberry guava / 9 blackberry orange / 9
peach passion fruit / 9

CLASSIC MIMOSA / 9

Starters

SMOKED GOUDA NACHOS / 14

pulled rotisserie chicken, smoked gouda cheese sauce, cilantro, pico de gallo, guacamole, sour cream + shredded lettuce

WALLEYE CAKES / 12

mustard sauce + scratch tartar

MONKEY BREAD / 8

croissant dough pull-apart,
pecan praline sauce

"SCONNIE CHEESE CURDS / 9

classic wisconsin white cheddar lightly fried + scratch marinara

SZECHUAN GREEN BEANS / 10

tender beans, szechuan sauce, crispy bacon, fresh cabbage + roasted cashews

Brunch Eggs + Cool Stuff

ALL AMERICAN / 13

three farm fresh eggs, served with smoked bacon or pork sausage links, herbed hash browns + multigrain toast

CRISPY FRIED FRENCH TOAST / 12

ciabatta bread, panko, cinnamon-chili batter, vanilla glaze. served with smoked bacon or pork sausage links

HAM + CHEDDAR OMELET / 13

lean smoked ham, grilled + folded into farm fresh eggs and melted cheddar cheese. served with herbed hash browns + multigrain toast

ROASTED VEGETABLE OMELET / 13

grilled asparagus, portabella mushrooms, grilled red onion, oven dried tomatoes + garlic spinach - folded into farm fresh eggs with melted mozzarella cheese. served with herbed hash browns + multigrain toast

EGGS BENEDICT / 13

poached eggs, grilled english muffins, canadian bacon, scratch hollandaise sauce + herbed hash browns

WALLEYE CAKE BENEDICT / 15

poached eggs, hollandaise + herbed hash browns

PRIME RIB HASH / 16

house made prime rib hash topped with two poached eggs hollandaise sauce, roasted vegetables + multigrain toast

BELGIUM WAFFLE / 13

fresh twist on this classic! topped with fresh macerated strawberries or fire roasted fuji apples, whipped cream + powdered sugar. served with smoked bacon or pork sausage links

SALMON AND EGGS / 14

scrambled eggs, pesto roasted salmon, cream cheese + chives. served with herbed hash browns + multigrain toast

HUEVOS RANCHEROS / 14

two eggs, roasted poblano salsa, drunken pinto beans, queso fresco + flour tortillas

AVOCADO TOAST / 11

toasted multigrain bread, chopped bacon, two poached eggs, paprika + served with fruit

BRUNCH BURGER / 16

black angus, herbed hash browns, cheddar cheese, smokehouse bacon, sunny side up egg + served with fruit
add avocado / 1

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

gratuuity of 18% may be added to parties of 8 or more.



pier five hundred

Lets Brunch!

Salads

PIER STEAK TENDERLOIN SALAD / 19

grilled beef tenderloin, mixed greens, tossed with balsamic vinaigrette, tomatoes, grilled potatoes, sauteed fresh mushrooms + amablu crumbles

GRILLED SALMON SALAD *small 20 / large 24*

mixed greens, herb vinaigrette, vine ripened tomatoes + grilled asparagus

ROTISSERIE CHICKEN, RASPBERRY + WALNUT SALAD / 16

mixed greens, rotisserie chicken, house made raspberry vinaigrette, topped with spiced walnuts, amablu crumbles, golden raisins + fresh raspberries

HEALTHY BOWLS

our healthy bowls are served with red quinoa, steamed broccoli with lemongrass sauce + choice of protein. featuring a "power greens" salad with baby greens, edamame, cucumbers, sunflower seeds, grape tomatoes + simple vinaigrette

SALMON / 21

sweet thai chili

GRILLED CHICKEN BREAST / 17

poblano salsa

VEGETARIAN / 15

GRILLED SHRIMP / 17

lemon garlic oil

Two Hands

all of our sandwiches + burgers are served with house chips.

your choice of french fries, salt + vinegar fries, cole slaw, cottage cheese or fresh fruit \$1

cup of soup or a starter salad \$3 {gluten free bun available upon request}

COWBOY BURGER / 15

bbq sauce, hometown cheddar, crispy onion strings + smoke house bacon

WOOD FIRED ROTISSERIE CHICKEN SANDWICH / 18

toasted french roll, monterey jack, arugula, lemon garlic oil + basil mayonnaise

BEER BATTERED WALLEYE SANDWICH / 18

"often imitated, never duplicated"
canadian walleye, scratch tartar sauce

MONTEREY CHICKEN SANDWICH / 13

monterey jack cheese, smoke house bacon + basil mayonnaise

ROAST PRIME RIB OF BEEF

queen cut (11oz) / 36 pier cut (16oz) / 42

proudly served starting at 12pm.

our prime rib is slow cooked over a bed of rock salt, served with our signature house made garlic mashed potatoes, cranberry-almond green beans, beef au jus + horseradish sour cream

DESSERTS

Pier 500 offers lotsa' great house made desserts ... just make sure to save room!!

COCOA CHOCOLATE CAKE / 10

house made rich layered cake, light cocoa frosting, ice cream + kahlua chocolate sauce

BREAD PUDDING / 10

golden raisins + cinnamon, praline sauce + fresh whipped cream

BANANA CREAM PIE / 10

rich + sweet banana custard. graham cracker nut crust, fresh whipped cream + caramel sauce

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